

In the Claims:

Please amend claims 4-7, 9-13, 15, and 17-23 as follows. Please cancel claim 8 without prejudice to continued prosecution. Please add new claims 24-31. The claims and their status are shown below.

1. (Original) A dry composition for use in bakery products characterised in that it comprises:
 - a) 40-80% w/w starch n-octenyl succinate; and
 - b) 10-40% w/w whey protein.
2. (Original) A dry composition according to claim 1, characterised in that it comprises:
 - a) 40-60% w/w starch n-octenyl succinate;
 - b) 10-30% w/w whey protein; and
 - c) 20-40% w/w untreated starch.
3. (Original) A dry composition according to claim 2, characterised in that the untreated starch is a maize starch.
4. (Currently Amended) A dry composition according to claim 1 ~~any one of the preceding claims~~, characterized in that the starch n-octenyl succinate is selected from thinned, undextrinised, dextrinised, cooked-up, pregelatinised and stabilised starch n-octenyl succinate and mixtures of two or more thereof.
5. (Currently Amended) A dry composition according to claim 1 ~~any one of the preceding claims~~, characterised in that the starch n-octenyl succinate is derived from a high amylopectin source.
6. (Currently Amended) A liquid composition for use in bakery products characterised in that it comprises a dry composition according to claim ~~any one of claims 1~~ [[to 5]], water or a water-miscible liquid and, optionally, one or more flavouring(s), colorant(s), vitamin(s) and/or mineral(s).
7. (Currently Amended) A liquid composition according to claim 6, characterised in that the ratio of dry composition to water-miscible liquid is 35:65, ~~preferably 45:55~~.
8. (Canceled) ~~Use of a dry composition according to any one of claims 1 to 5, or of a liquid composition according to claim 6 or claim 7, for replacing egg in bakery products.~~

9. (Currently Amended) A dough or batter mixture for use in preparing a bakery product characterised in that it comprises a dry composition according to claim ~~any one of claims 1~~ [[to 5]] or [[of]] a liquid composition according to claim 6 ~~or claim 7~~, together with one or more additional ingredients.

10. (Currently Amended) A dough or batter mixture according to claim 9, characterised in that it comprises 0.5-20% w/w, ~~preferably 2.5-10% w/w~~, of said dry composition, or 2.5-40% w/w, ~~preferably 5-35% w/w~~, of said liquid composition.

11. (Currently Amended) A dough or batter mixture for use in preparing a bakery product characterised in that it comprises:

- a) 10-20% w/w, ~~preferably 10-15% w/w~~, flour;
- b) 1-15% w/w, ~~preferably 4-12% w/w~~, starch n-octenyl succinate;
- c) 0.1-7% w/w, ~~preferably 1-6% w/w~~, whey protein;
- d) 0-40% w/w, ~~preferably 0-10% w/w~~, egg; and
- e) 0-10% w/w, ~~preferably 0-5% w/w~~, emulsifier.

12. (Currently Amended) A dough or batter mixture according to claim ~~any one of claims 9~~ [[to 11]], characterised in that it further comprises one or more: water and/or water miscible liquid(s), raising agent(s), sweetener(s), fat(s), flavouring(s), colorant(s), vitamin(s) and/or mineral(s).

13. (Currently Amended) A dough or batter mixture according to claim ~~any one of claims 9~~ [[to 12]], characterised in that it further comprises 0.5-20% w/w, ~~preferably 2-12% w/w~~ untreated starch.

14. (Original) A dough or batter mixture according to claim 13, characterised in that the untreated starch is an untreated maize starch.

15. (Currently Amended) A dough or batter mixture according to claim ~~any one of claims 9~~ [[to 14]] for use in preparing a bakery product selected from the group consisting of pound cake, sponge cake, chiffon cake, cheese cake, fruitcake, layer cake and gingerbread.

16. (Original) A dough or batter mixture for use in preparing a sponge cake according to claim 15, characterised in that it comprises: 10-15% w/w flour; 5-10% w/w starch n-octenyl succinate; and 1-4% w/w whey protein.

17. (Currently Amended) A dough or batter mixture according to claim 16, characterised in that it further comprises 4-15% w/w untreated starch, ~~preferably untreated maize starch.~~

18. (Currently Amended) A process for preparing bakery products characterised in that it comprises the following steps:

- a) ~~Preparing~~ preparing a mixture of starch n-octenyl succinate and whey protein;
- b) ~~Combining~~ combining the mixture of step (a) with other ingredients for obtaining a dough or batter; and
- c) ~~Baking~~ baking the dough or batter.

19. (Currently Amended) A process according to claim 18, characterised in that the mixture of step (a) further includes untreated starch, ~~preferably untreated maize starch.~~

20. (Currently Amended) A process according to claim 18 [[or 19]] wherein the other ingredients of step (b) include flour and one or more of: egg, emulsifier(s), water and/or water miscible liquid(s), raising agent(s), sweetener(s), fat(s), flavouring(s), colorant(s), vitamin(s) and mineral(s).

21. (Currently Amended) A process according to claim ~~any one of claims~~ 18 [[to 20]], wherein step (c) is carried out at a temperature in the range 140-190°C, ~~preferably at 160°C.~~

22. (Currently Amended) A process according to claim ~~any one of claims~~ 18 [[to 21]], wherein step (c) is carried out in a non-coated receptacle, ~~preferably in an iron receptacle.~~

23. (Currently Amended) A bakery product made according to the process of claim ~~any one of claims~~ 18 [[to 22]].

24. (New) A liquid composition according to claim 6, characterised in that the ratio of dry composition to water-miscible liquid is 45:55.

25. (New) A dough or batter mixture according to claim 9, characterised in that it comprises 2.5-10% w/w of said dry composition, or 5-35% w/w of said liquid composition.

26. (New) A dough or batter mixture according to claim 11 characterised in that it comprises:

- a) 10-15% w/w flour;
- b) 4-12% w/w starch n-octenyl succinate;
- c) 1-6% w/w whey protein;
- d) 0-10% w/w egg; and

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e) 0-5% w/w emulsifier.

27. (New) A dough or batter mixture according to claim 9, characterised in that it further comprises 2-12% w/w untreated starch.

28. (New) A dough or batter mixture according to claim 16, characterised in that the untreated starch is untreated maize starch.

29. (New) A process according to claim 19, characterised in that the untreated starch is untreated maize starch.

30. (New) A process according to claim 18, wherein step (c) is carried out at a temperature in the range of 160°C.

31. (New) A process according to claim 22, wherein the non-coated receptacle is an iron receptacle.